

AMENDMENT TO THE CLAIMS

1. (Previously Presented) A batter composition, comprising insoluble vegetable protein and insoluble dietary fibers, wherein said protein and said fibers have been isolated from their source and wherein the insoluble vegetable protein is obtained by thermal coagulation.
- 2-3. (Cancelled)
4. (Previously Presented) A batter composition according to claim 1, wherein the composition comprises an insoluble dietary fiber selected from the group consisting of cellulose fibers, hemicellulose fibers, lignin fibers, and potato fibers.
5. (Previously Presented) A batter composition according to claim 1, comprising a dietary fiber selected from gums, pectin fibers, starch fibers, glycoprotein fibers and mucilages.
6. (Previously Presented) A batter composition according to claim 1, wherein the solubility of the protein and/or the insoluble dietary fiber in water at a temperature of 20 °C is 10 wt. % or less based upon the total weight of the solution.
7. (Previously Presented) A batter composition according to claim 1, wherein the insoluble protein is selected from a protein from a cereal, a fungus, a legume, potato proteins, soy proteins, arrow root proteins, cassava proteins, yam proteins and taro proteins.
8. (Previously Presented) A batter composition according to claim 1, wherein the combined amount of the fibers and the insoluble proteins is at least 1 wt. based upon the total dry weight.

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9. (Previously Presented) A batter composition according to claim 1, wherein the combined amount of ingredients other than the fibers and the insoluble proteins is 95 wt. % or less based upon the total dry weight.

10. (Cancelled)

11. (Previously Presented) A batter composition according to claim 1, wherein the composition comprises at least one component selected from the group consisting of dextrins, flavors colors, conditioners, leavenings, flours, added nutrients, thickeners, acidulents, fats and oils.

12. (Previously Presented) A batter composition according to claim 1, comprising at least one component selected from the group consisting of dietary fibers from a tuber or a root and insoluble vegetable proteins from a tuber or a root.

13. (Previously Presented) A batter composition according to claim 1, comprising at least one component selected from the group consisting of dietary fibers from a potato and insoluble vegetable proteins from a potato or soy.

14. (Previously Presented) A batter composition according to claim 12, wherein the combined amount of said dietary fibers and said insoluble protein is at least 1 wt % based upon the total dry weight.

15. (Previously Presented) A food product, wherein at least part of the surface of the food product comprises a batter composition according to claim 1 and at least part of the surface comprising the batter composition contains bread crumbs.

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16. (Previously Presented) The coated food product according to claim 15, wherein the coated food product is frozen.

17. (Previously Presented) The coated food product according to claim 15, comprising a food selected from the group consisting of fish, meat and vegetable products.

18. (Previously Presented) A coating for a food, comprising a batter composition as defined in claim 1 and bread crumbs.

19. (Previously Presented) A process for preparing a coated food product comprising coating the food product with a composition according to claim 1.

20. (Previously Presented) A process for preparing a batter composition according to claim 1, which comprises mixing ingredients comprising at least one component selected from insoluble vegetable protein and insoluble dietary fibers.

21. (Previously Presented) A method for preparing food, comprising baking and/or microwaving the food product according to claim 15.

22-24. (Cancelled)

25. (Previously Presented) A method for imparting a crispy texture to a microwaved and/or oven-baked food comprising coating said food with a batter composition comprising at least one component selected from insoluble vegetable protein and insoluble dietary fibers.

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26. (Previously Presented) The method according to claim 25, wherein the insoluble dietary fiber is selected from the group consisting of cellulose fibers, hemicellulose fibers, lignin fibers, and potato fibers.

27. (Previously Presented) The method according to claim 25, wherein the protein is a protein having a solubility in water at a temperature of 20 °C of 10 wt. % or less, based upon the total weight of the solution.

28. (Withdrawn) A method for preparing a batter composition comprising isolating an insoluble vegetable protein from a vegetable material by thermal coagulation and mixing the insoluble vegetable protein with insoluble dietary fibers.

29. (Withdrawn) A method according to claim 28, wherein the thermal coagulation comprises subjecting the juice of a plant or part thereof to an acid treatment, heat treatment, or combination thereof.

30. (Withdrawn) A method according to claim 29, wherein the heat treatment takes place at temperatures between 23 °C and 140°C.

31. (Withdrawn) A method according to claim 30, wherein the heat treatment takes place at temperatures between 75 °C and 120°C.

32. (Withdrawn) A method according to claim 31, wherein the heat treatment takes place at temperatures between 95 °C and 110°C.